

OPERATIONS CONTROL & FINANCIAL MANAGEMENT



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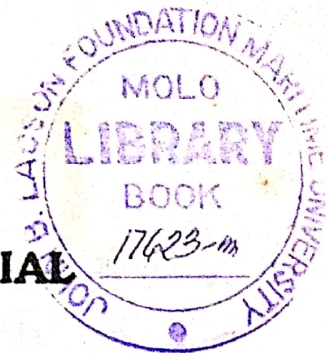
FOOD
SERVICE
INDUSTRY

By

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OPERATIONS CONTROL @ FINANCIAL MANAGEMENT

In the Food Service Industry

2007

**A book designed for food service operators,
managers and anyone who wish to learn the
techniques and tools for sustaining a viable and
profitable food business**

By

**Amelia Samson Roldan
Irmingarda Sia Rangel**

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TABLE OF CONTENTS

<u>SECTION</u>	<u>TOPICS</u>	<u>Page</u>
1	OVERVIEW OF OPERATIONS CONTROL	
	Nature and Objectives of Cost Control System	1
	Steps in Operations Control	2
	Flow /Sequence of Control	3
2	ESTABLISHING SALES TARGETS	
	Purposes and Advantages of a Sales Forecast	4
	Mechanics of Sales Forecasting – Existing Outlets	5
	Forecasting for New Food Outlets	7
	Monitoring Sales Performance	10
	Trouble Shooting sales Variance	11
3	PREPARING A BUDGET	
	Definition and Importance of a Budget	16
	Budget Control and its Advantages	17
	Steps in Budget Preparation	18
	Budget Monitoring	23
	Making a Budget for Supplies and Equipment	24
	Determining Manning Requirements	26
4	CONTROLS IN MENU PLANNING	
	Flow of Control in Menu Planning	34
	Analysis of the Market	35
	Basic Considerations in Menu Planning	36
	Essential Elements in Controlling Food Cost	45
	Recipe Standardization , Costing & Pricing	46
	Tools and Aids in Recipe Costing	55
	Testing the Recipe	59
	Reconciling Actual Food Cost Vs. Budgeted Food cost	61
	Reconciling Actual Yield vs. Expected Yield	64
	Menu Analysis	67
	Menu Engineering	69
5	CONTROLS IN ORDERING & PURCHASING	
	Objectives of Controls in Ordering & Purchasing	73
	Setting up a Purchasing Department	74
	Flow of Control in Ordering and Purchasing	75
	Establishing Allocations	76
	Determining Stock Requirements	80
	Preparing the Market List/Grocery List	85

<u>SECTION</u>	<u>TOPICS</u>	<u>Page</u>
	Establishing Minimum and Maximum Par Stock	86
	Sourcing of Suppliers/Canvassing of Quotations	88
	Processing of Purchase Order	91
	Ordering Policies and Procedures	93
	Accreditation of Suppliers	98
	Payment to Suppliers	99
6	CONTROLS IN WAREHOUSE OPERATIONS	
	Scope of Warehousing Operations	104
	Set Up and Organization of the Warehouse Unit	105
	Flow of Receiving Transactions	106
	Receiving Policies and Procedures	107
	Handling and Inspection of Deliveries	108
	Meat Inspection and Grading	109
	Quality Standards for Perishable Items	110
	Understanding Food Labels	112
	Receiving Records and Reports	113
	Food Safety Standards in Receiving	118
	Storage Operations –Flow of transactions	120
	Arranging and Securing Stocks	121
	Control Policies in Storage	122
	Shelf Life of Foods	123
	Storage Temperature	124
	Securing the Stock Room	125
	Maintenance of Cleanliness in the Storeroom	126
	Food Safety Standards in Food Storage	127
	Flow of Requisition and Issuance	129
	Procedures in Making requisition and Issuance	130
	Stock Inventory and Reconciliation	134
	Bar Inventory	148
7	CONTROLS IN SALES & SERVICE	
	Elements of Control in Sales and Service	153
	Counter Sales Variance Analysis	154
	Control Over Sales and Cash Transaction	156
	Settlement of Guest Check and Cashiering	157
	Flow of Cashiering Control	163
	Income Audit – Outlet Cashiering	165
	Statement of Income and Expenses	175

	Break-even Point Analysis	176
Annex 1	Diagnostic Exercise – How effective is Your Internal Control?	163

<u>REFERENCE</u>	<u>LIST OF FORMS AND CONTROL TOOLS</u>	<u>Page</u>
Table 2.1	Sales Forecast Format for an Existing Food Outlet	6
Table 2.2	Sales Forecast For New Food Outlets	9
Table 2.3	Daily Sales Report	10
Table 2.4	Monthly Sales Variance Report	12
Table 3.1	Sample Budget Worksheet	20
Table 3.2	Budget Variance Report	22
Form 4.1	Menu Rating Form	43
Form 4.2	Recipe Format	50
Figure 4.3	Screen Shot of a Computerized Recipe	51
Table 4.5	Butchers' Test Card	58
Form 4.5	Recipe Test Rating Form	52
Table 4.6	Daily Production and Food Cost Report	66
Table 4.7	Sample Menu Analysis Report	68
WSHT 5.1A	Template for Menu Analysis/Allocation Worksheet	76
WSHT 5.2	Sample Recipe with Adjusted Yield	80
WSHT 5.3	Sample Allocation of Required Raw Materials	82
WSHT 5.4	Consolidation of Raw Material Requirements	84
Table 5.5	Template for a Market List	86
Form 5.6	Suppliers' Information Sheet	89
Form 5.7	Suppliers Comparative Quotations	81
Form 5.8	Purchase Order Cum Receiving Form	92
Form 6.1	Receiving Record	113
Form 6.2	Receiving Summary Form	114
Form 6.3	Return to Supplier Form	116
Table 6.4	Goods Received without Invoice	117
Form 6.5	Stock Requisition and Issuance Form	132
Form 6.6	Form for Returns and Addition to Requisition	133
Form 6.7	Inventory Count Sheet	135
Form 6.8	Storeroom Bin Card	136
WSHT 6.9	Inventory Worksheets	149
WSHT 6.10	Bar Inventory Variance Report Form	129
Form 6.11	Spoilage or Damage Report	150
Form 7.1	Counter Sales Variance Report	154
Form 7.2	Cashier's Sales Report	160
Form 7.3	Sales Summary report	118
Form 7.4	Cashier's Report – from POS	162
Form 7.5	Restaurant Guest Check	168
Figure 7.7	Official Receipt	169
Figure 7.8	Cashiers Sales Remittance Slip	170
Figure 7.9	Sample Balance Sheets	172
Figure 7.10	Format of Financial Statement	175